

DICKEY COUNTY LEADER

The Official Newspaper of Dickey County

Volume 135, Issue 31 ••• Ellendale, ND 58436 ••• Phone: 701-349-3222 ••• Email: dleader@dtel.net ••• \$1.00 per issue ••• August 1, 2019



New York Kammermusiker 13th Annual Winds of Change Concert

Performing at the Concert in the Park
Thursday, August 8th • 6:00 p.m.

Celebrating the 50th anniversary of its founding, The New York Kammermusiker, a small, double-reed chamber music ensemble that performs classical music, is returning to North Dakota, South Dakota and Minnesota to celebrate their thirteenth annual Winds of Change Music Festival.

They will perform in concert in Ellendale Thursday, August 8th. The New York Kammermusiker will be the August Concert in the Park performing at the South park in Ellendale at 6:00 p.m. They have performed in Ellendale the last four years and are anxious to return. They performed at the Concert in the Park series last year and enjoyed the location and venue. From Ellendale last year they returned to New York City to perform at their Central Park.

The New York Kammermusiker is a unique chamber ensemble that travels the world presenting a wide range of double-reed music, from the Renaissance era through Contemporary periods. This group is known for their experimental and improvisatory performances — often performing music written for their own unique sound — and for the excellence of their performances, regardless of what particular music is on the program. Formed in 1969 by ND native, Ilonna Pederson, this non-profit organization seeks to reintroduce the instruments and the music of the double-reed band to modern audiences. The group prepares modern scores from long-neglected musical manuscripts (which this year will include Lakota hymns from 19th century South Dakota) that they discover during their travels in order to bring the music of the medieval shawm bands to modern listeners. The sound is full and resonant, as if a much larger group were playing. The ensemble offers flawless performances in a lively, interactive man-



ner, giving historical and cultural context to the music that is both educational and entertaining. The music and its history come alive.

The New York Kammermusiker draws from some of the world's finest musicians for their performances. Members have performed with major symphony orchestras and chamber ensembles throughout the world. The music has rhythmic and harmonic unity achieved through the expert musicianship of the players, which distinguishes this group, elevates the music, and moves audiences who experience their performances. For music lovers who wish to experience something new and different, done well and with great skill, they could hardly do better than to spend an evening with The New York Kammermusiker.

Concerts in the Park are FREE and everyone is encouraged to attend. Bring your lawn chairs for seating and their will be food vendors on site.

Concerts in the Park are sponsored by the Ellendale Arts Council with the help of the Ellendale Community Foundation and O.P.E.R.A., Inc.



Annual Pie Social Wednesday, August 7th

The Annual Pie Social sponsored by O.P.E.R.A., Inc. will be held next Wednesday, August 7 at the Opera House Lobby between the hours of 2-5:00 pm. Homemade pies with ice cream or whipped topping and a beverage for the cost of \$4.00. Come and join your friends for a delicious dessert and a good visit in an air-conditioned room. Funds will go toward the restoration of the historic Opera House.

O.P.E.R.A. Inc. organization is looking for additional board members. If you would like to help this energetic group in any way, for a one-year term, or have suggestions and ideas, come to the August meeting, August 5, 12 noon at the Fireside Restaurant, Woodland Room. Or contact Executive Director Justin Meidinger at 701-535-0347, President Jeanette Robb at 701-535-0442, Treasurer Grant Crabtree at 701-349-3477, Secretary Marilyn Burow at 701-535-0774, or board members Larry Davis at 701-535-1249 or Tom Rude at



701-535-0623. Your assistance and input is vital to bring this historic restoration project to fruition.

Remember to come and join us for homemade pie and ice cream or whipped toppings if you like. Plus beverage all for just \$4.00. Stop in and enjoy your pie there with friends or take it home or back to work with you. While you're there why not buy a piece for the rest of your family or your co-workers!

Try Your Luck at the "Win the Meet" Board

Here's your chance to win 350 pounds of beef. The Ellendale American Legion Auxiliary is sponsoring a 'Win the Meat' board. You buy a square on the board for \$10 and when the board is completely full they will draw a winner. You can win 350 pounds of beef and you can get it at one of 3 places: Butcher Block in Oakes, Frohling Meats in Hecla, SD or the grocery store here in Ellendale.

Again, to get your name on the 'Win the

Meat' board, you'll need to purchase one of the squares on the board for \$10 and when the board is full, a winner will be drawn.

The 'Win the Meat' board is located at the American Legion Club here in Ellendale. Stop in and buy your square.

Proceeds from this 'Win the Meat' board go toward Veterans and their families and is sponsored by the Ellendale American Legion Herman-Schlinker Post #137 Auxiliary.

Ken Smith
Dickey County Leader

"In America we've got a lot of good things. And ribs is one of the great things about America. And the best thing is you can go to different parts of the country, and each state has its own specialized ribs." Revival Ribs owner Kelly Hinton took a few moments to respond to questions about what he cooks, how he operates, and where his inspiration comes from. Like many highly skilled professionals in the food business, Kelly keeps many of his ingredients and techniques under wraps. "We make our own rub, we



make our own sauce," he said, but didn't volunteer much more information than that. But everyone who has visited his red-and-black food trailer knows that he can't hide his enthusiasm for cooking and serving.

Kelly Hinton and his wife Patricia moved to Ellendale in 2005. They liked the town and thought it would be a good place to raise their kids and launch a new cooking enterprise. After several years of preparing and building a financial base, they started a restaurant in Aberdeen and named it America Homeland Revival Ribs. The venture was a success, but the costs were high and the commute was tedious. The solution was to build a fully-equipped food trailer and locate on Highway 281 south of town. "This is a whole lot better," said Kelly. "You had a lot of overhead with the sit-down restaurant. And since we do the outdoor cooking, this was just very convenient." He's been running the food trailer, with the huge custom-designed wood-and-charcoal cooker out back, for three and a half years. And they've been good years.

Asked about the name of his enterprise, Kelly is quick to mention that it has a religious significance and also a very practical, down-to-earth connotation. "The name Revival Ribs," he explains, came because "we're able to bring together all the different types of ribs from all the different areas of the nation. Just like in the ministry, in a revival, you bring together all the different denominations. We bring together different types of ribs from all over the nation. So you get the best from Alabama, South Dakota, Texas, Mississippi. And our top two ribs are the Kansas Baby Backs and the St. Louis ribs, in that order." The "America Homeland" part of the name points to the fact that all these methods and recipes are connected to somewhere in this country. It's an all-American type of food.

In addition to describing the unique character of each type of rib, Kelly mentioned his line of side dishes—things like pancake cornbread, pinto beans, and collard greens—all of which he learned to cook at his father's grill in Chicago. "The Hurry Up Grill" served out of a kitchen located under the elevated train tracks on 43rd Street in Chicago. "L" trains picked up and dropped off passengers there 24 hours a day, bringing noise and commotion and lots of hungry people. As a teenager, Kelly worked the night shift, which, he said, was the busiest of all.

Kelly's dad also opened Vanessa's, a sit-down restaurant on 35th Street, about a mile from the grill. This was a classic South Chicago "soul food" restaurant, and it was an excellent training ground. "My dad taught me how to cook in the kitchen. You know, ribs, greens, chicken, short ribs and beef, ham hocks. So all the sides that you see are extensions of what we had in that restaurant." In 1990 his father retired to Mississippi, and Kelly moved to Beloit Wisconsin, taking

the name "Hurry Up Grill" with him. He explained the meaning of the name to a local TV personality, and the interview captures the essence of the work ethic that drives his current operation. "When it comes to having the food tenderized and loved, and served to the public," he said, "it's a thing that you have to have a heart for. It's not something that you rush into. You have to take your time. The 'hurry up' part is that you see us moving back there pretty fast, but when you see us moving we have done hours and hours of work already. That's the part where we took our time."

Kelly begins stoking his grill for the day's roasting at mid-morning. By 3:00 PM the full menu is ready, though he can serve up delicious meat and sides much earlier. His grill is large enough to prepare a massive amount of meat. He doesn't cater events, but he says he can cook enough meat to feed 400 people. They just need to pick it up. When his son,



Kelle'Mon (whose record-breaking track and field performance at NDSU has been profiled in this paper) graduated from high school a few years ago, Kelly provided a large feed for his wide circle of classmates and friends. A teacher who was at the event remarked at what a large amount of BBQ was served, and how quickly it disappeared. "The people couldn't get enough," he said. "It was delicious." Revival Ribs aren't cheap. But as one wind farm worker mentioned in a conversation at the local laundromat, the product is excellent. "I came up here from Georgia to earn money for my family" the worker said, "and I like to save my money. I looked at the prices, and he gave me a sample. When I tasted that sample, the prices started looking a lot more reasonable."

It's hard to overstate the importance of BBQ to American identity. For every professional grillmaster like Kelly there are hundreds of amateurs who love to spend holidays cooking up traditional recipes or experiment with something new. Amazon.com lists over 10,000 books on BBQ, in addition to countless grilling accessories. There are more than two dozen podcasts devoted to issues surrounding BBQ, including "Man Meat BBQ," "Tales From the Pits" "The Smoking Hot Confessions Podcast" and "BBQ State of Mind." So lots of advice is available. The presence of a master BBQ'er in a small town doesn't reduce the value of backyard grilling. It might in fact inspire local BBQ fans to try harder. But work as they might, it's going to be difficult to match the high standards that Kelly Hinton has established at Revival Ribs.

Revival Ribs is open Tuesday through Saturday from 11:00 a.m. to 8:00 p.m. Give Kelly a call at 535-1214.

Activities Planned at Welk Homestead State Historical Site

BISMARCK, N.D. — Free activities planned on August 3 from 10 a.m. to 9 p.m. at the Welk Homestead State Historic Site near Strasburg include an Accordion Jam Fest, blacksmith demonstration, and a concert by Matt Hodek and the Dakota Dutchmen.

Accordion Jam Fest registrants should bring their own music. Everyone will have the opportunity to play and at the end of the day, all participants will play together as a large group. Performers register by calling Brian Grove, 701.336.7777. Bob McCay, an amateur blacksmith, will share his knowl-



edge of the craft. The Bismarck resident, a blacksmith for more than 10 years, enjoys demonstrating and teaching. Matt Hodek and

the Dakota Dutchmen band is made up of seven musicians who play a variety of brass, woodwind, and percussion instruments. The band travels the Midwest and Southwest, performing at polka fests and other events featuring old-time music.

The Welk Homestead, located at 845 88th St. SE, Strasburg, is a state historic site managed by the State Historical Society of North Dakota. Summer hours are Thursday through Sunday, 10 a.m. to 5 p.m. For more information, contact Brian Grove at 701.336.7777. For information on upcoming programs visit history.nd.gov/events.